

OUR STORY



It's not food service, it's Hospitality.

Welcoming, delicious,
memorable. Join us at our table.



It all started with one simple belief: hands-on ownership, which is often found in the finest restaurants, would also benefit residential dining. While working for a large contractor (and catering part-time), Marie "Rie" Meriwether Godsey and her husband, Eddie, became convinced that they could provide what the global operators could not: personal attention, customized approach, and fabulous food. In 1985, with this ideal in mind, they successfully launched Meriwether Godsey with two accounts: a college and an independent school. Almost entirely by word of mouth, today we are a family of nearly 500 talented and dedicated "owners" — managers, chefs, and service staff — and operate throughout Virginia, the District of Columbia, Maryland, North Carolina, and Pennsylvania. We remain regional in focus so Rie and our long-tenured senior management can assure our service is true to our standards.

Passion for food.

Our industry is tough, but the way food brings us together makes it so worthwhile.

Diverse experience.

Our breadth of experience includes contract dining, operational consulting, retail, catering, and restaurant management. The lessons learned from these venues provide us with diverse expertise—so we can handle any challenge that comes our way.

Sized just right.

Meriwether Godsey is neither too big nor too small. Our artisanal size gives us the ability to create comprehensive dining solutions for clients of all sizes, while still ensuring that our signature personal service touches all.

A family feel.

The heart and soul of Meriwether Godsey is the people. All MG people are highly respected and valued. This means all of us are committed to going the extra step in everything we do. This close company culture also means we work exceptionally well together—seamlessly providing what is best for you.

Your partner.

We learn your culture and needs and encourage open communication so our relationship becomes even better over time. When you work with Meriwether Godsey, you're assigned a dedicated, experienced team to help direct your day-to-day operations. They become a part of your community, responding to your preferences and working together to enhance each dining experience. In fact, their sole responsibility is ensuring that all your needs are met.



“Virginia Episcopal School has been working with Meriwether Godsey for twenty-five years...The total dining experience, food and service, is always handled with professional attention to detail.”

- Trustee, VES

OUR APPROACH



Solutions made from scratch.

Meriwether Godsey knows
that everyone operates a
little differently.



We analyze your organization's specific size, needs, and budget so we can deliver a service unique to you. Whether it's a student dining hall, a residential kitchen, or a corporate café, our experience and flexibility makes it possible to be delicious, and popular wherever we are. And as trends and preferences change, we're always there with fresh ideas and an eagerness to try something new.

Our restaurant days.

In addition to growing the company with new partnerships, Rie and Eddie's love for food led them to open two original concept restaurants, Meriwether's Market in 1996 and Isabella's Italian Trattoria in 1999. Many passionate "foodies" open their own restaurants; however, few sustain success. MG successfully managed both of these for 12 and 10 years respectively. They were happening, cool spots featuring seasonal menus, daily specials, local ingredients, lots of experiments, and Wine Spectator Awards of Excellence every year. Isabella's continues today under former MG restaurant leaders.

Retail frontiers

With the purchase of the "farmbasket" (home, garden, market, café) in 2007, MG stepped into another market segment: retail. A Lynchburg icon since its humble beginnings as a farm stand in 1964, this specialty gift shop and lunch café has opened up a whole new world of both on-site and e-commerce sales. For more details visit thefarmbasket.com

A warm welcome with every meal.

One of our unique strengths, because of how we began, is our talent for "presentation catering." Casual or elegant, every meal should feel welcoming and pleasurable, like a catered event. From the freshness of the food right down to the tucks in the tablecloths, every detail is given special attention. This ensures that people walk away with a feeling that they're being taken care of. And that reflects well on you and your organization.

We're just like family.

The Meriwether Godsey family has nearly 500 talented and dedicated employees, many of whom have been with us for more than 20 years! Our teams work in sync to bring you an impressive dining experience, complete with "extra mile" service. And as an employee-owned company, everyone has a stake in seeing that things are done exceptionally well starting with remarkable service. Come meet our team, and you'll find that they love what they do—and it shows.



"The food was, as always, wonderfully prepared and presented with grace and panache..."

- President, Guilford College

OUR SERVICES



Desire to please.

Serving and nurturing others is the essence of our culture.



Feeding the future with our choices today.

In a notoriously wasteful industry, we believe it's our responsibility to do all we can to care for our resources. Each day we are faced with decisions about what we serve and how we serve it.

These decisions are opportunities to make better choices.

- We serve the freshest, healthiest and closest ingredients available.
- We use only as much as we need.
- We respect food and do not tolerate waste.
- We appreciate our resources: human and natural.

We bring a lot to the table. For you.

Whether it's a catered event, summer conference, or simply lunchtime, our expertise means added value for you through enhanced training and superior systems. We train extensively—both management and unit staff—and we never stop. We've spent years developing and improving automated systems created to support our customized approach.

Here are the advantages:

- **Strong systems.** Comprehensive, accurate information allows us to spend less time in the office and more time where we belong—connecting with food and you.
- **Candid Communication.** We are stewards of your reputation and financial resources and we will keep you informed of all critical measures that assure we stay on track.
- **Hands-on partnership approach by real people.** Corporate staff, senior management, and Rie Godsey see that our high operational standards are kept and no client drops off our radar screen.
- **Right size.** We are big enough to compete and small enough to care deeply about each client. This means less corporate overhead and more personal attention to you.
- **Culinary talent.** We are passionate about our trade which inspires us to create better tastes, dynamic menus, and fantastic presentation. With the right systems in place and an experienced, attentive staff at hand, Meriwether Godsey will bring you a successful daily dining program that enhances your reputation and marketability. All of these benefits spell out support and added value for you.



“Meriwether Godsey defines hospitality: gracious, professional, accommodating. We have seen both new business and repeat business grow. Our creative, consistent, and truly excellent food service operation has been vital to that.”

—Executive Director, Lewis Ginter Botanical Garden

“You are a wonderful and talented group of people who made me look like a rock star to my clients and for that I am grateful.”

- Senior Meeting Planner,
Altria Client Services, Inc

Join us.

With over 29 years of dining program and restaurant experience in Virginia, Washington, D.C., Pennsylvania, Maryland, North Carolina, and Central Virginia, Meriwether Godsey has the background, the knowledge, and the enthusiasm to meet your every dining need. To learn more or to start building a partnership organization, please call or email us.

Meriwether Godsey[®]

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